



STARTERS

GRABAKE FLAUTAS With AVOCADO SALSA	6.95
ROCK SHRIMP AND TWICE BAKED GARLIC SAUSAGES	7.95
WHITE BEAN AND VEAL BACON STEW	5.95
MASHED POTATO PANCAKES WITH ROASTED CORN AND MUSHROOM STEW	5.50
RATTLE SNAKE LAGER CURED SALMON WITH GRILLED EGG PLANT	7.95
CAESAR DEDOT WITH SUN DRIED TOMATO PALMIERS	4.95
FIELD GREENS WITH A TOMATO AND RED ONION VINAIGRETTE	3.95

CHILLED ENTREES

RED CAR LOBB	10.95
FIELD GREENS, DICED TOMATOES, RADISHES COOKED EGG, SMOKED CHICKEN, HOUSE CURED VEAL BACON GORGONZOLA AND CUCUMBER THICK IN BROWN PERRY DRESSING	
CAESAR DEDOT WITH GARLIC GRILLED PRawns AND CHICKEN	12.50
SONORA TUNA SEARED RARE SERVED WITH GREENS AND FRESH CITRUS SALSA	9.95

PASTA

GRILLED DUCK, PENNE AND WHITE BEAN STEW	10.95
FUSILLI LUNGHI AND SAUTEED PRawns WITH ROASTED CORN AND SMOKED CHILI CREAM	9.95
PONTIC PASTA AND PORK TENDERLOIN INA BASIL MARINARA AND BUFFALO MOZZARELLA	9.95
RADIATORI PASTA WITH SHIITAKE, ROMA TOMATOES, PEAS PODS AND SEA CLAMS IN A ROSEMARY INFUSED BROTH	9.50
PAN FRIED WATER NOODLES WITH Szechuan BBQ LAMB CRISPY VEGETABLES AND A GINGER SCENTED BROTH	9.50

AFTERNOONS

SANDWICHES

GRILLED TUNA AND SHIITAKE MUSHU WITH A WASABI CREME FRAICHE	8.50
FRIED OYSTER AND GOAT CHEESE SERVED ON BUTTERMILK BISCUITS	7.95
THREE GRILLED CHEESES WITH CRISP ONIONS VEAL BACON AND ROMA TOMATOES	7.25
TOASTED WALNUT BREAD, VEAL BACON AND ROASTED PEPPER SPIEDINI	7.25
GRILLED PRIME RIB WITH HORSE RADISH MAYO AND GRILLED ONIONS	8.50
GRILLED TURKEY ON GRIDDLE SAGE STUFFING BREAD WITH CRANBERRY RELISH	7.95
THAI BBQ SALMON SERVED ON AN ONION ROLL WITH GREENS AND WASABI CREME FRAICHE	8.50

ENTREES

THAI DRY BREAST OF CHICKEN WITH GRILLED VEGETABLES AND BLACK BEAN TWISTS	10.95
GRILLED METALLIONS PORK TENDERLOIN WITH MOREL AND ROASTED BARLEY RAGOUT	10.95
GARLIC ROASTED VEGETABLE AND PLUM TOMATO SHEPHERD'S PIE	8.95
TENDER RIB EYE STEAK SERVED WITH A PORT GLACE DEVIANDE AND ROASTED ONIONS	12.95
OLD ENGINE No. 38 STOUT MARINATED SHORT RIBS GLAZED WITH HONEY AND GARLIC	10.95
GRILLED LAMB POSOLE GARNISHED WITH CABBAGE, RADISHES AVOCADO, CILANTRO, AND PICO DE GALLO	10.95

GENERAL MANAGER/EXEC. CHEF MICHAEL S. SHAHER



EVENINGS

STARTERS

- ROCK SHRIMP AND TWICE BAKED GARLIC SAUSAGE 7.95
SERVED WITH AN OREGANO BUTTER SAUCE
- WHITE BEAN AND VEAL BACON STEW 6.25
- MASHED POTATO PANCAKES
WITH CORN AND OYSTER STEW 6.95
- RATTLE SNAKE LAGER CURED SALMON 7.95
AND GRILLED EGGPLANT
- Panfried Scallops with Miso Butter 7.50
AND CRISPY WATER NOODLES
- SAVORY ONION AND ANCHOVIE TART 6.50
SERVED WITH A KALAMATA OLIVE MAYO
AND TOSSED GREENS
- THREE FLAVORED THAI DUMPLINGS 5.95
STEAMED IN REDTAIL ALLE
- CRAB CAKE FIJITAS 7.95
WITH AVOCADO SALSA

SOUPS AND SALADS

- CAESAR DEPOT 4.95
WITH SUN-DRIED TOMATO PARMESAN
- FIELD GREENS 3.95
WITH A TOMATO AND RED ONION VINAIGRETTE
- Wilted SPINACH AND FLAME ROASTED PEPPERS 6.95
WARM POACHED EGG AND GOAT CHEESE
- WHITE TRAWNS IN A "SCAMPI" BROTH 7.95
WITH A BLACK TRUFFLE CREAM
- SOUPLINE 4.50



- PENNE WITH GRILLED FENNEL, CRUSHED TOMATOES,
KALAMATA OLIVES, AND TWICE BAKED GARLIC
STARTER 7.95 ENTREE 10.95
- SESAME SEARED SHRIMP AND SZECHUAN DOLLOPS
WITH CRISP VEGETABLES, PANFRIED WATER NOODLES
IN A PUNGENT GINGER BROTH
STARTER 8.95 ENTREE 12.95
- FUSILLI LUNGH: CRISP VEAL BACON, BASIL
ROMANO CHEESE AND CREAM
STARTER 7.95 ENTREE 10.95
- FEUILLINE, ROSEMARY ROASTED POTATOES
GARLIC, OLIVE OIL, BALSAMIC, SHALLOTS
AND GORGONZOLA
STARTER 7.95 ENTREE 10.95

ENTREES

- MEDALLIONS OF PORK TENDERLOIN 16.95
GLAZED WITH CANDIED PLUM AND RED WINE SAUCE
- COUSCOT OF GRILLED DUCK, FENNEL 17.95
SAGE AND WHITE BEANS
- THAI BRED BREAST OF CHICKEN 15.95
WITH SESAME VEGETABLES AND BLACK PEAN TUNTS
- GRILLED SCALLOPS AND ROCK SHRIMP SAUSAGES 16.95
BRUSSED WITH A LIME AND GREEN CHILI OIL
- GRILLED BREAST OF CHICKEN "COQUIN" 16.95
LIGHTLY GRILLED, THEN BRUSSED IN CABERNET
MIXED MUSHROOMS, PEARL ONIONS AND TWICE BAKED GARLIC
- GRILLED RIBEYE STEAK 17.95
SERVED WITH GRAIN MUSTARD, FRIED ONIONS
AND A SCALLION YORKSHIRE PUDDING
- ROAST RACK OF LAMB WITH FIGS 19.95
AND A ROASTED BARLEY VEGETABLE STEW
- GRILLED LAMB POSOLE 15.95
GARNISHED WITH CABBAGE, RADISHES,
AVOCADO, CILANTRO, AND PICO DE GALLO
- OLD ENGINE NO. 38 STEAK MARINATED SHORT RIBS 16.95
GLAZED WITH HONEY AND GARLIC

GENERAL MANAGER/EXECUTIVE CHEF MICHAEL S. SHAFER

DEPOSIT
An Urban Grill Room & Bar